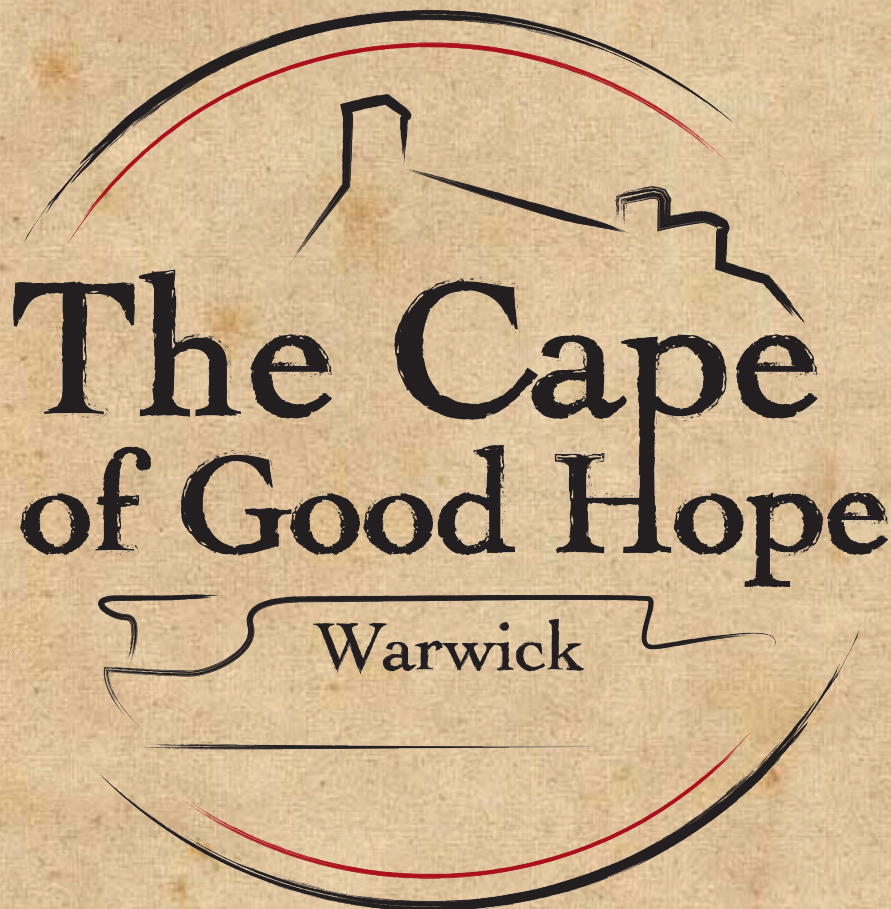


BOOK YOUR TABLE ONLINE OR VIA OUR FACEBOOK PAGE

THE CAPE EVENING MENU

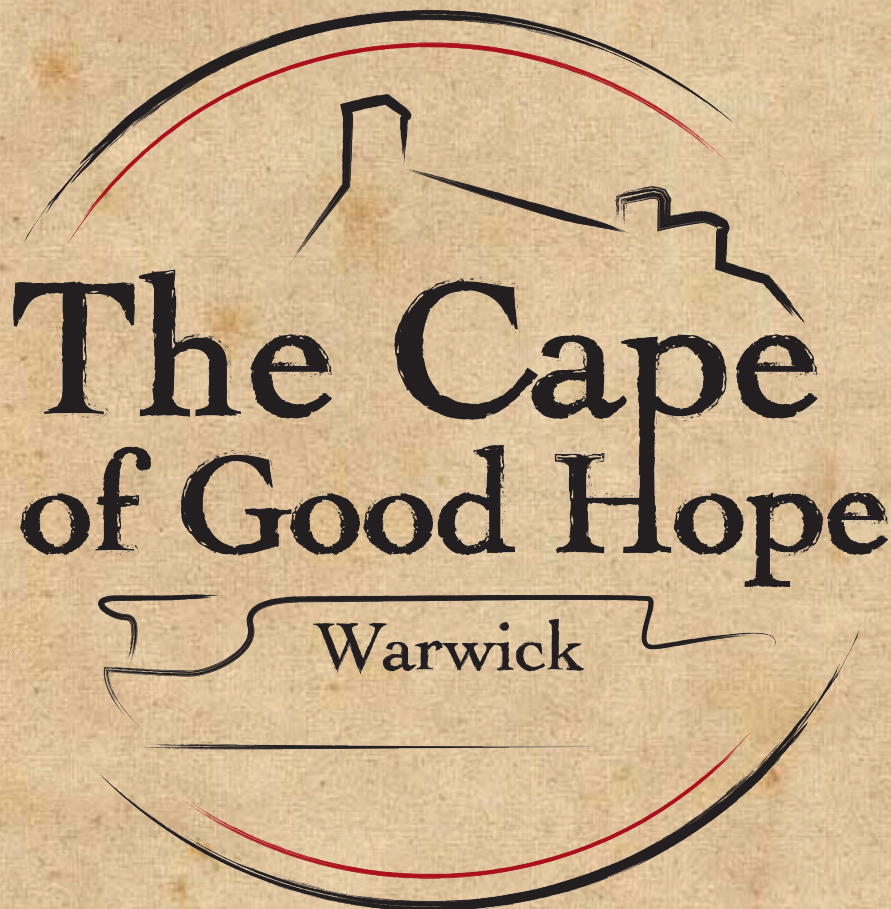


PLEASE ORDER & PAY AT THE BAR

ALL OUR FOOD IS COOKED FRESH TO ORDER SO PLEASE
BE PATIENT, PARTICULARLY DURING BUSY TIMES

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THE CAPE EVENING MENU



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To Begin

Salt & Pepper Calamari £6.95

Rocket, Pea & Feta Salad, Garlic Aioli

V Herb & Garlic Baked Camembert £7.9

Rustic Bread, Cranberry Sauce

Ham Hock & Pickled Carrot Terrine £6.9

Cornichons, Toasted Bread, Ale Chutney

Severn & Wye Stout Cured Smoked Salmon £7.5

Watercress, Horseradish Creme Fraîche, Artisan Bread

Great with a Simonsvlei Chenin Blanc

Chefs Soup of the Day £4.95

Sunflower & Honey Bread

V GF Mediterranean Veg & Halloumi Skewer £5.95

Mixed Leaves & Basil Oil

Smoked Haddock Panko Crusted Fish Cake £6.5

Lime Mayo, Mixed Leaves

♥ Our Famous Scotch Egg £5.95

Black Pudding Sausage Meat with Piccalilli

British Potted Crab £6.5

Artisan Bread, Pickled Cucumber

V Cape Artisan Bread Board £6.9

Olive Oil, Balsamic Dip & Dukkah

V Creamy Garlic Mushrooms on Toasted Ciabatta £5.95

Rocket, Parmesan Shavings, Balsamic Glaze

Cape Sharing Boards

All Boards come with Artisan Bread

Cape Meat Lovers £15.5

Honeyed Chorizo, Ham Hock Terrine, Prosciutto, Salami, Champagne Ham, Pickles, Chutney

Why not try it with a bottle of Lolea Sangria £19.9

Veggie Licious £14.6

Grilled Artichokes, Char Grilled Peppers, Sun Dried Tomatoes, Mixed Olives, Feta Stuffed Peppers, Hummus

♥ Fisherman's Feast £15.2

Stout Cured Smoked Salmon, Marinated Anchovies, British Potted Crab, Roll Mop Herrings, Taramasalata

Our Gourmet Pies

Slow Cooked Outdoor Reared Cotswold Venison £13.8

Marinated in Cider, Cooked with Onions, Mushrooms, Garlic, Herbs & Redcurrant Jelly. Rich & Sweet

Served with Carrot & Swede Mash, Seasonal Greens, Red Wine Jus

Outdoor Reared Wild Boar & Chorizo £13.8

In a Sweet Tomato Sauce with Red Peppers, Potato & Onion, Oregano, Smoked Paprika & Dark Chocolate

Served with Carrot & Swede Mash, Seasonal Greens & a Cider Jus

Overnight Cooked Outdoor Reared Shin of Beef £13.8

Simmered in Red Wine & Roast Garlic with Root Veg, Thyme & Molasses, Finished with Madeira

Served with Horseradish Mash & Seasonal Greens & Red Wine Gravy

V Veggistan Chickpea & Vegetable Masala Pie £13.8

Delicately Spiced Masala with Carrots, Green Peppers & Peas, Ginger, Garlic, Tamarind & Roasted Cumin

Served with Herb Crushed New Potatoes, Seasonal Greens & Vegetable Gravy

Cape Burgers on Toasted Pretzel Buns

Served with Rustic Fries & Slaw GF Bun £1 or Go Naked & Take £1 off

Cheese & Bacon Kiwi Beef Burger £12.9

Beetroot, Crispy Lettuce, Tomato & Red Onion

Add a Fried Egg 50p

VEGAN Beetroot, Red Pepper & Quinoa £12.9

Crispy Lettuce, Tomato & Red Onion, Vegan Mayo

GF if you request a GF Bun - £1 Extra

Buttermilk Fried Chicken £12.9

Chipotle Mayo, Crispy Lettuce, Tomato & Red Onion

Perfect with a Sxollie Cider

To Begin

Salt & Pepper Calamari £6.95

Rocket, Pea & Feta Salad, Garlic Aioli

V Herb & Garlic Baked Camembert £7.9

Rustic Bread, Cranberry Sauce

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Severn & Wye Stout Cured Smoked Salmon £7.5

Watercress, Horseradish Creme Fraîche, Artisan Bread

Great with a Simonsvlei Chenin Blanc

Chefs Soup of the Day £4.95

Sunflower & Honey Bread

V GF Mediterranean Veg & Halloumi Skewer £5.95

Mixed Leaves & Basil Oil

Smoked Haddock Panko Crusted Fish Cake £6.5

Lime Mayo, Mixed Leaves

♥ Our Famous Scotch Egg £5.95

Black Pudding Sausage Meat with Piccalilli

British Potted Crab £6.5

Artisan Bread, Pickled Cucumber

V Cape Artisan Bread Board £6.9

Olive Oil, Balsamic Dip & Dukkah

V Creamy Garlic Mushrooms on Toasted Ciabatta £5.95

Rocket, Parmesan Shavings, Balsamic Glaze

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Honeyed Chorizo, Ham Hock Terrine, Prosciutto, Salami, Champagne Ham, Pickles, Chutney

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Grilled Artichokes, Char Grilled Peppers, Sun Dried Tomatoes, Mixed Olives, Feta Stuffed Peppers, Hummus

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Outdoor Reared Wild Boar & Chorizo £13.8

In a Sweet Tomato Sauce with Red Peppers, Potato & Onion, Oregano, Smoked Paprika & Dark Chocolate

Served with Carrot & Swede Mash, Seasonal Greens & a Cider Jus

Overnight Cooked Outdoor Reared Shin of Beef £13.8

Simmered in Red Wine & Roast Garlic with Root Veg, Thyme & Molasses, Finished with Madeira

Served with Horseradish Mash & Seasonal Greens & Red Wine Gravy

V Veggistan Chickpea & Vegetable Masala Pie £13.8

Delicately Spiced Masala with Carrots, Green Peppers & Peas, Ginger, Garlic, Tamarind & Roasted Cumin

Served with Herb Crushed New Potatoes, Seasonal Greens & Vegetable Gravy

Cape Burgers on Toasted Pretzel Buns

Served with Rustic Fries & Slaw GF Bun £1 or Go Naked & Take £1 off

Cheese & Bacon Kiwi Beef Burger £12.9

Beetroot, Crispy Lettuce, Tomato & Red Onion

Add a Fried Egg 50p

VEGAN Beetroot, Red Pepper & Quinoa £12.9

Crispy Lettuce, Tomato & Red Onion, Vegan Mayo

GF if you request a GF Bun - £1 Extra

Buttermilk Fried Chicken £12.9

Chipotle Mayo, Crispy Lettuce, Tomato & Red Onion

Perfect with a Sxollie Cider

Grills

28 Day Aged 8oz Sirloin Steak £22.9

Vine Roasted Tomatoes & Mushroom, Giant Onion Ring, Gourmet Chunky Chips
Blue Cheese, Peppercorn Sauce or Garlic Butter £2.5

28 Day Aged 10oz Rump Steak Add King Prawns £3 £19.9

Vine Roasted Tomatoes & Mushroom, Giant Onion Ring, Gourmet Chunky Chips
Blue Cheese, Peppercorn Sauce or Garlic Butter £2.5

Free Range 10oz Thick D Cut Gammon £14.5

Fried Egg, Pineapple, Roasted Tomato & Mushroom, Gourmet Chunky Chips

Miso Tomahawk Pork Steak £15.5

Crushed New Potatoes, Sesame Green Beans
Great with a Sxollie Craft Cider

Marvellous Mains & Kai Moana (Seafood)

♥ Hand Beer Battered Fish & Chips, Crushed Minted Peas £11.9

Delivered Fresh From Cornwall Every Day
Also Available Pan Fried or Grilled

GF Chicken & Chorizo Paella £12.9

Saffron Flavoured Rice, Peas, Tomatoes & Peppers
Great with a Don Jacoba White Rioja

V Wild Mushrooms, Ricotta & Truffle Ravioli £12.5

Topped with Chestnut Mushrooms & Rocket
Finished with Olive Oil & Parmesan

GF Df VEGAN Super Food Salad with a Ginger & Soy Dressing £10.9

Black Rice, Quinoa, Red Pepper, Carrot, Soya Beans, Avocado & Mixed Leaves
Garnished with Goats Cheese & Black Pepper Popcorn (Vegan is without Popcorn) - Add Paprika Chicken £2

Our Famous Moules Frites £12.9

Fresh Cornish Mussels, Marinere Broth, Shoestring Fries
Great with a Muscadet Sur Lie

Slow Cooked Lamb Shanks in Red Wine Jus £14.9

Creamy Rosemary Mash & Seasonal Greens
Great with a Dashwood Pinot Noir from NZ

GF Df VEGAN Moroccan Cauliflower & Turmeric Pastry Roulade £11.9

Chickpea & Pepper Chutney, Crushed New Potatoes, Seasonal Greens
Great with a Daura Damn Gluten Free Lager

Spinach & Ricotta & Pine Nuts Stuffed Chicken Breast wrapped in Serrano Ham £12.5

Crushed New Potatoes, Seasonal Greens, Mushroom Sauce
Great with a Viognier

White Fish Stew & Garlic Ciabatta £12.9

Cannellini Beans, Chorizo, Red Peppers
Great with a Blue Moon Wheat Beer

Lashfords Bangers in a Giant Yorky £11.9

Creamy Mash, Peas & Onion Gravy (Veg Option Available)
Great with a Les Volets Malbec

Slow Braised Pig Cheeks £12.9

Sweet Potato Mash, Sautéed Leeks, Sherry Sauce
Great with a Dashwood NZ Pinot Gris

Bar Snacks, Cape Chip Choices & Sides

V GF Seasonal Veggies £3.5

V Rustic Skin on Chips £3

V Gourmet Thick Cut Chips £3.5

V Cauliflower Cheese £3.9

♥ Screaming Mexican £6.9

V Giant Battered Onion Rings £3.5

V GF Caprese Salad £4.5

Mozzarella, Tomatoes & Basil

Gourmet Chips, Chilli, Cheese & Jalapeños

V GF Naughty but Nice £3.9

Rustic Chips, Garlic Butter

V Kumara Chips (Sweet Potato) £4.5

Sweet Chilli Sauce

V A Bit Posh £3.9

Rustic Chips, Parmesan & Truffle Oil

V GF Cape Side Salad £3

V Garlic Ciabatta £3.5

V Shoestring Fries £3

The Ultimate Loaded Fries £6.9

Gourmet Chips, BBQ Pulled Pork, Melted Cheddar
Vegetarian Pulled Pork (Jackfruit) Option

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Blue Cheese, Peppercorn Sauce or Garlic Butter £2.5

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Fried Egg, Pineapple, Roasted Tomato & Mushroom, Gourmet Chunky Chips

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V Shoestring Fries £3

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Gourmet Chips, BBQ Pulled Pork, Melted Cheddar
Vegetarian Pulled Pork (Jackfruit) Option

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After Dinner Treats

Cape Cheeseboard Selection £12.5

A selection of Cheeses, Crackers, Chutney

GF Df VEGAN Raspberry Frangipane Tart £6.5

Jude's Vegan Vanilla Ice Cream

Zesty Lemon Tart £6.5

Finished with Orange Marmalade Popcorn

Affogato (Drowned in Italian) £5.9

Vanilla Ice Cream, Hot Espresso, Frangelico

Pimms Eton Mess £6.5

Delicious Pimms Mixed Berries, Crumbled Meringue, Folded Rich Double Cream

Rich Decadent Chocolate Pave £6.5

Chocolate Brownie Base Topped with Milk Chocolate Praline, Cream & Crumbled Peanut Brittle

Gin & Elderflower Cheesecake £6.5

Ginger Biscuit Base Topped with Gin & Elderflower Flavor Cheesecake & Edible Flowers

GF Bowl of Judes Ice Cream - Choose Any 3 Scoops £5.75

Salted Caramel, Mint Choc Chip, Truly Chocolate, Honeycomb, Strawberry, Vanilla or Mango Sorbet

GF Df VEGAN Jude's Vegan Ice Cream Bowl - Choose Any 3 Scoops £5.9

Salted Caramel, Chocolate or Vanilla

GF Df VEGAN Pimms Ice Pop £3.9

38 Calories 4.3% ABV

GF Df VEGAN Sorbet Pots 0.5% ABV Only 85-89 calories £2.9

Gin & Lemon, Espresso Martini or Whisky & Orange

After Dinner Smaller Treats

Flat White Martini £6.8

Vodka, Baileys, Espresso

Caffé Marocchino £2.65

Espresso, Chocolate, Frothy Milk

A Stiff Upper Lip £4.15

Baileys, Butterscotch Schnapps, Salt

Snickers Sip £4.2

*Kahlua, Frangelico, Salt Sprinkle
A Kiwi Staple!*

Caffé Corretto £3.95

Espresso, Amaretto & Cream

Espresso Martini £6.95

*Vodka, Espresso, Kahlua, Sugar Syrup
It's Quite Something!*

Cape Chocolate Orange £3.95

Espresso, Orange Liqueur, Hot Chocolate, Cream, Served Short Dusted with Chocolate

Liqueur Coffee - Go on, Treat yourself! £4.9

Baileys Irish Cream, Brandy, Whisky, Tia Maria, Kahlúa, Rum

Tea Pigs Teas & Lavazza Coffee

Espresso £2.2

Hot Chocolate £2.7

Latte £2.6

Long Black / Americano £2.2

Flat White £2.4

Cappuccino £2.6

Our Fabulous Tea Pigs Tea Selection £2.6

Everyday Brew, Earl Grey, Superfruit, Camomile, Peppermint, Mao Feng Green Tea or Decaf

THE CAPE KITCHEN IS OPEN
MONDAY – SATURDAY 12–9:15PM SUNDAY 12–8PM

WARWICK'S BEST KEPT SECRET

FRESH FISH DELIVERED DAILY FROM CORNWALL

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Jude's Vegan Vanilla Ice Cream

Zesty Lemon Tart £6.5

Finished with Orange Marmalade Popcorn

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Vanilla Ice Cream, Hot Espresso, Frangelico

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Rich Decadent Chocolate Pave £6.5

Chocolate Brownie Base Topped with Milk Chocolate Praline, Cream & Crumbled Peanut Brittle

Gin & Elderflower Cheesecake £6.5

Ginger Biscuit Base Topped with Gin & Elderflower Flavor Cheesecake & Edible Flowers

GF Bowl of Judes Ice Cream - Choose Any 3 Scoops £5.75

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